TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

FOOD SERVICE ESTA				BLISHMENT INSPECTION REPORT							SCO	RE		_						
Ŵ		444 44	T. S. C.															_		
Esta	bist	hmen	t Nar	me	ASHTAR G	ARDENS			Type of Establishment O Farmar's Market Food Unit Extended Establishment O Mobile)			
Address 898 Cooper St						_	Ty	pe of	Estabi	shme	O Temporary O Seasonal									
City	City Memphis Time in			12	2:3	0 F	M	A	M/P	мті	me o	ut 01:30; PM AM / PM								
	Inspection Date 03/09/2023 Establishment # 605317558							_	ed C											
		of In		tion	MiRoutine	O Follow-up	O Complaint	-		- O Pr			-		0.00	nsuitation/Other			_	
						Number of Se	oate	45												
ROSA	Cat			act	ors are food pri	paration practices	and employee	beha	vior	8 mo	et c	omn	nonh	y rep	ortec	d to the Centers for Disease Cont	rol and Prevent	eats tion		
	as contributing factors in foodborne illness outbreaks. Public Health Interventions are control measures to prevent illness or injury. FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS																			
		(11	ırk de	alga	ted compliance stat	FOODBORN us (IN, OUT, NA, NO) for e	IE ILLNESS RJ ach numbered item	SK F	Remo	mark		РU Л,	BLIC ark C	CB of R	LTH	INTERVENTIONS such item an applicable. Deduct points for	category or subcate	gory.)		
IN	⊧in c	ompii	ance			nce NA=not applicable	NO=not observe	d COS	1.01)S=co	rrecte	id on-s	site dur	ing ins	spection R=repeat (violation of th Compliance Status			81	WT
h	IN	OUT	NA	NO		Supervision		005	1~1		F	IN		NA	NO	Cooking and Reheating of Time/		cos	~	wi
1	0	黛				present, demonstrates k	nowledge, and	0	0	5						Control For Safety (TCS)			~	
	IN	OUT	NA	NO	performs duties	Employee Health		-				0				Proper cooking time and temperatures Proper reheating procedures for hot hok	ding	0	8	5
	Ř	0		_		food employee awarene riction and exclusion	ss; reporting	0	8	5		IN	ουτ	NA	NO	Cooling and Holding, Date Markin			_	
	窓	OUT	NA	NO		od Hygienic Practice		0		_	18	0	22	0	0	Public Health Centr Proper cooling time and temperature	ol	0	0	_
4	10	0		0	Proper eating, tas	ting, drinking, or tobacco		0	0	5	19	120	Õ	0		Proper hot holding temperatures		0	0	
5	黨 IN	OUT	NA		No discharge from Prevent	n eyes, nose, and mouth ing Contamination by	Hands	0	0	-		8			23	Proper cold holding temperatures Proper date marking and disposition		8	8	5
6	_	黨		_	Hands clean and	properly washed		0	-	5	22	_	0			Time as a public health control: procedu	res and records	0	0	
7	鬣	0	0	0	alternate procedu			0	0			IN	OUT	NA	NO					
8	N IN	OUT	NA	NO		s properly supplied and Approved Source	accessible	0	0	2	23	0	0	黛		Consumer advisory provided for raw and food	d undercooked	0	0	4
	黨		~			m approved source			0			IN	OUT	-	NO	Highly Susceptible Popul	rtions			
10	×	8	0	200	Food in good con	proper temperature dition, safe, and unadulte		0	0	5	24	0	0	X		Pasteurized foods used; prohibited food	s not offered	0	0	5
12	٥	0	X	0	Required records destruction	available: shell stock tag	s, parasite	0	0			IN	ουτ	NA	NO	Chemicals				
		OUT L		NO		ction from Contamin	ution	~		4	25	0	0	X		Food additives: approved and properly u		0	읽	5
14	×	õ	ŏ			aces: cleaned and sanitia	red	ŏ	ŏ	5	20	IN		NA	NO	Toxic substances properly identified, sto Conformance with Approved I		-	-	
15	12	0			Proper disposition served	of unsafe food, returned	food not re-	0	0	2	27	0	0	8		Compliance with variance, specialized p HACCP plan	rocess, and	0	0	5
	_			-							-				_			_	_	_
				Go	od Ketali Practi	ces are preventive r									geni	s, chemicals, and physical object	s into foods.			
				00	IT=not in compliance		COS=corre	COC cled o						3		R-repeat (violation of the sar	ne code provision)			
	_	OUT	_			pliance Status Food and Water		COS	R	WT						Compliance Status Utensils and Equipment		COS	R	WT
2	8	0	Past		ed eggs used when	e required			0		L		_	ood a	nd no	onfood-contact surfaces cleanable, prope	rly designed,	0	0	
2	9 0				d ice from approved obtained for specia	i source lized processing methods		8	8	2	constructed, and used						\rightarrow	·		
	-	OUT			Food To	emperature Control		-		_		_	-			g facilities, installed, maintained, used, te	st strips	0	0	1
3	1	0	Prop cont		oling methods use	t; adequate equipment fo	r temperature	0	0	2	4	_	1 O	vontoo	d-cor	Physical Facilities		0	0	1
3	_				d property cooked for			0		1		_				swater available; adequate pressure		0		2
3	_				thawing methods eters provided and			0	8	1		_	_			stalled; proper backflow devices		0	8	2
	_	OUT				d identification		Ŭ					-			es: properly constructed, supplied, cleane	d		ŏ	1
3	5	0	Food	i proj	perly labeled; origin	al container; required rec	ords available	0	0	1	5	2	o	Sarbaş	e/ref	use properly disposed; facilities maintaine	bi	0	0	1
		OUT			Prevention	of Feed Contaminatio	n				-	-		Physica	al fac	ilities installed, maintained, and clean		0	0	1
3	6	0	Inse	cts, n	odents, and animal	s not present		0	0	2	5	4	<u>ہ</u>	Adequa	ite ve	entilation and lighting; designated areas u	sed	0	0	1
3	7	X	Cont	tamin	ation prevented du	ring food preparation, sto	rage & display	0	0	1		0	TUC			Administrative Items				
3	_	-	-		cleanliness oths; properly used	and stored		0	0	1						nit posted inspection posted		0	0	0
4	_				fruits and vegetable				ŏ		۲	¥		103616	COLUC	Compliance Status		YES		WT
Ξ,	_	001	In-re	in uit		r Use of Utensils		0		1	-	7	_	ome	2000	Non-Smokers Protection with TN Non-Smoker Protection Act		X	01	
42 X Utensils, equipment and linens; properly stored, dried, handled		0	0	1	5	8	1	lopaco	o pro	oducts offered for sale		0	쵱	0						
	43 O Single-use/single-service articles; properly stored, used O O 1 44 Xat Gloves used properly O O 1																			
Failure to correct any violations of risk factor items within ten (10) days may result in suspension of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food																				
serv	service establishment permit. Items identified as constituting imminent health hazards shall be corrected immediately or operations shall case. You are required to post the food service establishment permit in a consciouous manner and post the most recent inspection report in a consciouous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this																			
					-14-703, 68-14-706, 68		, 68-14-715, 68-14-7					_		-	-	-^				
		\langle	_				03/0)9/2	023	3		Ċ)		(ANTER	0	3/0	9/2	023
Sig	natur	re of	Pers	ion Ir	n Charge				0	Date	Si	gnat.	ure of	'Envir	onme	ental Health Specialist				Date

Signature of Person In Charge	
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C-SNC	orginatione of contribution incontribution operations
**** Additional food safety information can be found on o	r website, http://tn.gov/health/article/eh-foodservice ****

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PH-2267 (Rev. 6-15)	Free food safety training clas	R04 629		
r 192207 (Nov. 0-10)	Please call () 9012229200	to sign-up for a class.	nur des

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information Establishment Name: ASHTAR GARDENS Establishment Number #: 605317558

NSPA Survey – To be completed if #57 is "No"	
Age-restricted venue does not affirmatively restrict access to its buildings or facilities at all times to persons who are twenty-one (21) years of age or older.	No
Age-restricted venue does not require each person attempting to gain entry to submit acceptable form of identification.	No
"No Smoking" signs or the international "Non-Smoking" symbol are not conspicuously posted at every entrance.	No
Garage type doors in non-enclosed areas are not completely open.	No
Tents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	No
Smoke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	No
Smoking observed where smoking is prohibited by the Act.	No

Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)					

Equipment Temperature				
Decoription	Temperature (Fahrenheit)			
Refrigerator	38			
Freezer	-10			

Food Temperature					
Description	State of Food	Temperature (Fahrenheit			
Grits	Hot Holding	175			
Sausage	Hot Holding	160			
Raw shrimp	Cold Holding	35			
Sauce	Hot Holding	165			
Blanched cooking chicken wings	Cooling	194			

Observed Violations

Total # 10 Repeated # ()

1: Manager can not demonstrate any knowledge ...

6: Educate employees about hand washing.. employees are moving and leaving their station and not washing hands ..

13: Raw eggs needs to be stored at the bottom of the refrigerator

18: Educated manager and staff about the cooling down process. Observed chicken wings not being properly cooled during the inspection.. explained to manager the cooling down process. Total of 6 hours .. the first two hours 135 to 70.. the remaining 4 hours 70 to 41

34: Thermometers not present in the refrigerator or frezer

37: No food should be stored on the floor .. must be six inches off the floor or place on a crate .

42: Plates needs to be face down versus face up. Plates not properly stored

44: Eduate employees about change gloves when moving from station to station or returning back to their station

45: Cutting boards needs to be replace

53: Please make sure the kitchen floors are kept neat and clean ..

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Comments/Other Observations		
 		
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***See page at the end of this document for any violations		

Additional Comments See last page for additional comments.

***See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Information

Establishment Name: ASHTAR GARDENS

Establishment Number : 605317558

Comments/Other Observations (cont'd)

Additional Comments (cont'd) See last page for additional comments.

Establishment Information

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Sources			
Source Type:	Source:		
Additional Comments			
901-483-8388 jakeyvia carter What is minimum hot holding requirement ? 135 What is the cooking temperature for chicken 2 165			

What is the cooking temperature for chicken ? 165 What is cooking temperature for shrimp? 145 What is the process for cleaning dirty dishes in three compartment sink ? Wash rinse and santize